



NEIGHBORHOOD SERVICES DEPARTMENT REQUIREMENTS FOR MOBILE CATERING VEHICLES

Mobile catering vehicles are designed to deliver prepared foods for catered events. In order to operate a mobile vehicle within the City of Arlington, the following requirements must be met:

Commissary

All mobile food units must operate from a permitted commissary to which the vehicle must report daily for supplies, cleaning and servicing. If the applicant does not own the commissary, a Commissary Approval form must be completed and submitted to the Neighborhood Services Department for approval. All commissary forms must be notarized if the owner cannot be present in our office at the time of signing.

The commissary must meet the following requirements:

- a. The facility must be permitted and inspected by a regulating health authority.
- b. The facility must provide for storage of food and single service articles, washing and sanitizing of food contact equipment, disposal of waste water, washing of vehicles, and storage of vehicles over-night. Residential homes or apartments will not be permitted as commissaries for mobile food units.
- c. If the commissary is located outside the city limits of Arlington, a copy of the State, County, or City permit and current sanitation inspection report for foods prepared or manufactured must be submitted.

Construction

- a. The vehicle must be an enclosed, commercial-type vehicle with smooth, easily cleanable walls, floors and ceiling. No carpet is allowed.
- b. Vehicles must be in good repair and have a current safety inspection sticker from the Texas Department of Motor Vehicles.
- c. Equipment used for maintaining potentially hazardous food at the proper temperature must be NSF approved. Examples include, but are not limited to, thermal insulated transporting units, mechanical refrigeration and similar equipment. Thermometers must be provided for each food holding unit and available for checking food temperatures.
- d. Liquid waste, including beverage syrups, must be collected in a holding tank and disposed of into a sanitary sewer at the commissary location.
- e. The firm name, address, and phone number must be on both sides of the vehicle in at least two inch (2") letters in contrasting letters.
- f. No empty vehicles will be permitted.

Operation

All mobile food units must meet all applicable requirements of the City of Arlington Health Code including:

- a. All food must be transported in approved insulated units (electrical heat, mechanical refrigeration or cambros) to maintain required temperatures for potentially hazardous food.
- b. All potentially hazardous food must be maintained at the proper temperature at all times. Cold foods must be maintained at 41°F or below; hot foods must be maintained at 140°F or above.
- c. Food containers and all serving articles must be stored and dispensed in a manner to prevent contamination.
- d. No food may be sold from a mobile catering vehicle. The vehicle is strictly used to transport the food and equipment to the catering site.
- e. The exterior and interior of the vehicle must be kept clean and in good repair.
- f. There are requirements for the permitting of rented vehicles, if you plan to use a rented vehicle in your catering business, please notify the Neighborhood Services Department.

Permit Requirements

It is a violation of the City of Arlington Health Ordinance to operate a mobile catering truck without a current Mobile Food Establishment Permit. Mobile vehicles are inspected at the Neighborhood Services Department located at 201 E. Abram Street, Suite 720, between the hours of 3:30 p.m. and 4:30 p.m. each Tuesday and Friday. A permit will be issued upon:

- completion of the application
- payment of annual permit fee of \$150.00
- satisfactory completion of the inspection of the construction and sanitation of the unit
- presentation of a valid Texas Driver's license

All permits expire on December 31st, and all trucks must be inspected and permitted prior to expiration each year. Contact the Neighborhood Services Department at (817) 459-6777 for any additional information.